

# Woman's World

## GIRLS THAT ARE IN DEMAND.

The girls that are wanted are good girls—  
Good from the heart to the lips;  
Pure as the lily, and as sweet as the rose;  
From the heart to its sweetest lips;  
The girls that are wanted are home girls—  
Girls that are mother's right hand,  
That fathers and brothers can trust to,  
And the little ones understand.

The girls that are wanted are girls of sense,  
Whom fashion can never deceive;  
Who can follow whatever is pretty,  
And dare what is silly to leave.  
The girls that are wanted are careful girls,  
Who count what a thing will cost,  
Who use with a prudent generous hand,  
But see that nothing is lost.

The girls that are wanted are girls with hearts;  
They are wanted for mothers and wives,  
Wanted to cradle in loving arms,  
The strongest and the bravest lives.  
The clever, the witty, the brilliant girl,  
There are few who can understand;  
But, oh! for the wise, loving home girl,  
There's a constant steady demand.

## THE HAIR NEEDS MUCH CARE.

By It a Woman's Beauty May be Made or Marred.  
(New York Sun.)

There is a high priced man milliner in New York who was once a woman's hairdresser.  
"I learned so much about the face," he says, "that I decided to put it in use in the millinery business. If I were a woman I would dress my hair becomingly. That is one of the things I learned."

"I have in mind a woman who once looked old and unattractive. One day somebody took her to the hairdresser. When she came out she was a beauty."

"She remained in the hairdresser's nearly all day. And it was the best day she ever spent in her life. To a friend she confided this information: 'They shampooed my head until the oil was all out. Then they went over it with a little restorer. Then they put a substance on it to make it bloom. And they brushed it until it was glossy.'

"Next they took it and dampened it with a curling mixture and, when it had dried, they waved it."  
Finally they tossed the front hair over a pompadour which extended all the way around my face. And when they had done this, they sorted the waves to make them regular, as it were, putting in a few extra curls here and there. They kept on doing this until the pompadour was a mass of beautiful undulations."

"When they came to the knot at the back it was a simple affair. It was low and loose, and put together like a big eight, with the upper loop of the knot pinned on to my head and the lower loop lying on my neck very low."

"Into this they stuck a quantity of fancy pins and, to make it perfectly firm, they added some patent pins, warranted to stay in place until I took them out with my own fingers, which was quite a laborious task, by the way."

"I might have said they treated my hair to a few little waves which were attached to hairpins and stuck into my hair; and they added a few to the nape of my neck to make me look young."

"When they had finished I looked positively girlish. I was proud of myself. My husband, when he saw me, gave a smile of delight. 'I shall have to buy you that pearl collar,' he whispered."

"That is one woman's story. And others who have tried the rejuvenating effects of good hair dressing have had similar experiences. But the trouble is that few hairdressers are good ones. They like to bleach our hair, and they like to dye it, and they like to do all sorts of unnecessary things. A really good hairdresser does as little as possible and will dress himself to dressing the hair becomingly."

"There is a hair dresser in London who makes a specialty of dressing the hair to suit a woman's face. And he does more. He dresses it to suit her complexion."

"If she be of the sweetly gentle type he takes her hair in both hands and tosses it up in a puff at the sides. He then waves it until he brings out all the pretty colors of the hair and forms a frame for the woman's face. The sweet faced type can dress the hair like the old time portraits and look pretty."

"For the classic faces, those of the perfect profile, like the Cleo de Merode type, he dresses the hair much more simply. Study the pictures of Merode and you will understand the style."

"The hair is parted and is parted down smooth on each side of the face. It covers the ears and is brought back and twisted in a knot at the back of the neck. A fillet can be slipped on for evening, but none is required for daytime."

"This style brings out a classic nose and makes it ten times more classic. It makes the features absolutely perfect, provided they be of classic outline and it also displays the clearness of the skin."

low at one side. This makes the big becoming dip over the eyebrow.  
The irregular pompadour is becoming to most faces, a fact which is recognized by artists, who take advantage of its elasticity by waving one side low and cleverly and irregularly the hair is treated if you will look at some ideal heads and art studies. Artists know its beauty effects.

"But don't think you can make a pompadour out of ill kept hair. The locks must fairly shine, and they must be light and free to toss and blow."

"By this is not meant a careless arrangement. The Newport girls, with blowing locks, and the southern girls, with hair twisted in a very careless shock at the back of the neck, are allowed in middle and in religious circles that it be arranged in the most becoming manner."

"The coming style for the new year is for hair that is beautiful in its texture, for it is elaborate, and unless the hair is just right the appearance is spoiled. Let the hair be bright and tightly twisted. And let it be twisted in the back of the neck. It can be covered with an iron net if desired, and this is, perhaps, the prettiest way to fix the hair."

"If one be young and fresh, the hair can be secured at the back of the neck. Then it can be twisted and banded into a net. And, finally, the whole can be anchored to the head with many handsome pins. This is a very becoming style."

"Those who want to do so can wear a front piece this year without fear of losing it or of discovery in the wearing. The new pieces are so perfect, and so exquisitely pretty, in every way, that one cannot help envying one's neighbor the possession of them. They are put on the head in a natural manner, and it would take the eye of an expert to tell the difference between them and even natural locks."

"The tendency in the new style is toward the part. There is the 1800 part. The hair is parted and the sides are then rolled pompadour fashion. Any woman who wears a hair in 1805 will show you how."

"A less trying and more becoming mode for the woman with good features is the one in which the hair is parted in the middle and is rolled into waves that seem to cover the temples. To make these waves more attractive, a few little stray curls are allowed to creep out of the neck, the ears and the nape of the neck."

"It takes a bold woman these days to expose the ears. The woman whose ears are large should puff her hair a little over her ears and she should not touch them. They should be thin, just the little stray locklets, curling over the tips of the ears, that one reads about in poetry."

## THE BACHELOR TAX.

A Plan to Punish Men Who Don't Marry Revived in Indiana.

An old project of taxing bachelors has recently been revived. When the Indiana legislature meets at Indianapolis in January it will be asked to pass a bill introduced by a Gibson county member levying a tax of 10 cents on every \$100 salary earned by an able-bodied bachelor of more than 25 who receives more than \$1,000 annually. It is proposed to apply 10 per cent of the revenue to the maintenance of the various orphan's homes in the state.

Indiana is not a state in which bachelors are unduly numerous. By the last census there were 9,455 unmarried men in Indiana between the ages of 25 and 45, between 25 and 45 and 2,536 between 45 and 65, a total of 12,000, exclusive of 21,538 bachelors between 25 and 45 who are to fall within the provisions of the bill, though generally bachelors between 25 and 45 are not deemed totally incorrigible.

How many of the 37,000 bachelors in Indiana earn more than \$1,000 a year and how many of them are able-bodied are questions which could not be decided offhand. But that many of them, perhaps as many as 10,000, would fall within the provisions of the proposed law seems probable, and the school fund of the state and the orphan asylums would, by the adoption of this act be considerably enriched.

In New York state there are 100,000 unmarried men between 25 and 45, between 45 and 65 and 18,000 between 65 and 85. There are, moreover, candor compels, and feminine neglect accentuates the admission, 9,800 bachelors over 45—absolutely incorrigible.

## January Salads.

Hot Potato Salad.—One quart fresh boiled potatoes, cut white and hot into thin slices, have many fine pulp and juice of a medium sized onion grated, and as you slice the potatoes mix the onion and a generous sprinkling of salt and pepper with each portion. Pour in melted butter thoroughly to saturate the potato, and sprinkle with about three tablespoons vinegar and serve hot. This may be made by using the fat from the last fried bacon instead of the butter, after the style of German cookery, and the crisp bacon is cut into bits and stirred in with the fat, and again two or three tablespoons of minced cucumber pickle are used instead of so much vinegar. This is a delicious supper dish with hot toast, and more acceptable in winter than is cold salad.

Bacon Salad.—Fry a dozen thin slices of bacon. Save the fat which tries out of the bacon when frying, add hot water, and stand away to cool. Take off the cake of bacon fat, remove any sediment on the bottom, and melt it. Slice the potatoes, chop fine the whites of two hard boiled eggs. Put into a salad dish a layer of potatoes, using half, sprinkle slightly with cayenne or white pepper, add two tablespoons hot bacon fat, part of the melted fat, a layer of crisp bacon, and then rub one yolk through a gravy strainer over the whole. Repeat in the same order with the remainder of the materials, and sprinkle chopped parsley over the top. Serve cold.

Chestnut.—Shall and blanch one-half pound nuts, cover with boiling water, add a bit of mace and bay leaf and the roots of a bunch of celery, and boil until tender. Drain and, when cool, slice. Prepare an equal amount of sliced celery and, when ready to serve, cut two tart apples, pared and cored, into eighths and then into thin slices. Mix the three and add sufficient mayonnaise to unite them. Arrange in a mound in the center of a shallow oval dish and cover with mayonnaise. Core and quarter a bright red apple, cut it in quarters and arrange an overlapping border of them around the base of the salad, with a few celery tips and sprigs of parsley on the edge, or arrange a border of light lettuce leaves.

## In the Laundry.

One of the most important questions in household economy is the getting through the weekly washing. Washing is hard work. It is too hard work for women. Look at the women who are so busy to do the washing. Often and often women, who are not physically able to do justice to the work in

land, I well remember a poor woman who struggled for months with a large washing and ironing, when she was nearly able to stand at the tub. She had to have the plant stool carried to the laundry to sit on while she ironed and finally she had to give up her work for which she sadly needed the pay. It seemed a cruel thing to let her do the work, but her children were depending on her. Of course her husband was of the ordinary idle sort whose wishes go out washing. But this is all by the way. How she got the washing done. If we send the clothes to the laundry, they come back in ribbons, besides costing a fortune. If the clothes were not ruined by chemicals, if we manage through which they put the flat pieces did not wear away half the body of the cloth and send it back in lint, we should advise the recent laundry. But bitter experience teaches that the laundry is the last resort.

For twenty years of housekeeping I used the old-fashioned washing fluid in the laundering of the household. And it was a boon. The clothes always came up sweet and clean, there were no yellow stained pieces, and they wore as well as when the dirt has to be rubbed out on the board. If I were to keep house again, I should certainly provide washing fluid for the cleansing of the soiled clothes. Of course, colored garments must not be washed in the fluid, but only a few colored pieces need be had. It requires care and judgment in order to use it without injury. If a woman does not care and does not take interest, she cannot be trusted to manage the washing for everything depends on thorough rinsing. In these days of running water and stationary tubs, the rinsing is a small matter. To make the fluid, buy a pound can of concentrated lime, five cents worth of muriate of ammonia, five cents worth of saler's salt, five cents worth of borax and add it to one gallon of water.

Keep this corked in a stone jug well away from the children and irresponsible persons. To use it, fill the boiler two-thirds full of cold water, add one-fourth of a cake of soap shaved, and one teaspoonful of washing fluid. Put in the soiled clothes and boil them twenty minutes after the boiling point is reached. Unless the clothes are very dirty, there will be no rubbing necessary. Rub anything which needs it, and put all through three waters. The boiling soda must be thrown out and a new soda added. The boiler is full, but the water is cleansing for garbage cans and cesspools, so it is not an absolute waste. Unless the laundress is thoroughly trustworthy, some interested person must deal with the laundry, as the temptation to overdo the lightening of work is hard to withstand.

## Advice Regarding Courtships.

A young woman should know well the person with whom she keeps company.  
The object of courtship is marriage, and young folks should not forget it.  
Find out if your lover ever gets a "high lonesome." This is a bad sign. It is a woman in after life. Especially she should ascertain whether he gambles. This is a most pernicious evil, particularly if he bets on a favorite horse and—loses.

Call on the young lady at 8:30 p. m. Be sure and duck by 10:30 o'clock. Keep all the lights in the parlor on in full blast. Avoid dark corners; also, cozz corners.

Do not hold hands. This is really a fearful habit, and one hard to get rid of. Sit about twenty feet from each other if there is room in the parlor. Under no circumstances must you sit too close.

Avoid drives, buggy rides and walks through lonely places. Cut out park benches.

## Learned What Made Her Fat.

Of a young doctor who has just opened an office—his first one—in the vicinity of Rittenhouse square, and who is fond of using the latest words in the medical art, his professional friends tell a little story. He was visited recently by a woman who was "weather" than she is wise, but whose patronage he was anxious to secure and retain.

"The trouble is not serious," he said, after examining the patient, "and due principally, I think, to an excess of adipose tissue."  
"My goodness," said the woman, awed and alarmed, "perhaps it's that that makes me so awful fat!" And the doctor made no sign to explain without giving offense.

## Chicken Creams.

Line some little chicken molds thinly with a coating of the aspic jelly, and when the latter has set fill them with some cream of chicken, made according to the directions given below. Have ready a low, round support of aspic jelly, arrange the chicken creams on this and garnish the dish with small crests. Mix half a pint of cool aspic jelly with half a pint of nicely flavored bechamel sauce, then add one pound of the white meat of cooked chicken, which has been passed through a fine mincer, and, after whisking the ingredients for a few minutes, fill the molds and put them aside in a cool place until they are required.

## Mother's Fruit Cake.

The recipe calls for one pound of butter, one and a quarter pounds of sugar, one pound of flour, three pounds of raisins, two pounds of currants, one pound of citron, one pound of English walnuts, one pound of dates, one cupful of molasses, one teaspoonful of soda, two teaspoonfuls of cinnamon, one teaspoonful of cloves, one gill of brandy orange juice may be substituted and one dozen eggs. Stone and prepare the fruit and nuts, then mix them well with some of the flour. Mix the other ingredients and add the fruit cake and the fruit last. The dough may seem thin, but do not add flour. Bake it in one large or two smaller tins in a very slow oven.

## How to Cook Custard.

Custard may be made as follows, with every possibility of success: One pint of milk, two eggs, three tablespoons of sugar, one-half teaspoonful of vanilla, one-half teaspoonful of lemon juice. Beat the eggs, add the sugar and vanilla, mix well, stir in the milk and pour into cups. Set the cups in a pan of hot water, and bake twenty minutes, or until a knife blade will make a clean cut.

## LONG WAYS FROM HOME.

Feller's sort long ways from home! Long ways from home! Sadder words by night and day Long ways from home! Bids they never sing us sweet In each violet petal and flower Cold hearts and hands we meet Long ways from home!

Even a day in the dew Long ways from home! Seems a mystery to you Long ways from home! An' that rose, in light and gloom, Where the sweetness of 'em bloom, Droops, as if it dreamed of doom, Long ways from home!

Yet the sun shines just the same Long ways from home! Still the red stars fade all flame Long ways from home! Same old sorrows—same old pain— Same old questions—same old replies: But the rain is round your eyes Long ways from home!

An' we dream forevermore Long ways from home! Of a loved, unloved, unloving door Long ways from home! Alas! the dear hills are all streams— Twilight shadows—morning beams— May God take us there in dreams, Long ways from home!

## TRIBUTE TO FATHER SHERMAN.

The Catholic Columbian of Columbus, O., publishes the following letter from Rev. T. G. Dickinson, a Methodist minister of the southern Ohio conference, now located at London, in reference to the recent mission for non-Catholics held at Chillicothe, O., by Rev. Thomas Ewing Sherman, S. J. The kindly and generous spirit manifested will commend the communication to all readers:

Dear Friend—Not long since I was visiting in Chillicothe among my former parishioners. When I was there, an evening came my friend inspired what I would like to do. He said we could give a lecture on art that was being given by a literary club in the city, or we could go down to St. Mary's church and hear Father Sherman, who was delivering a series of lectures. I said, "by all means let us hear Father Sherman," for I had wished for years to both see him and hear him.

We went to church, I felt at home in this house of God, for I had often before been in St. Mary's. I saw many members of my church, and all the churches, and the holy place was well filled with the intelligence, culture and spirituality of Chillicothe.

The introductory service was brief, a prelude on the organ and a prayer. Father Sherman in the plain garb of his order, with a Bible in his hand, began his sermon. He read from St. John, 3:16, and the Bible aside and began his sermon. He was an interesting study to me. I saw in that pulpit the product of the Sherman and Ewing blood, two families, Ohio was said to be a better blood.

He reminded his distinguished uncle, but he refused all worldly opportunities for wealth and renown, and became a plain, unassuming priest, a hermit of the cross. To me, there is grandeur in such consecration and self-denial surpassing the honors that may be earned in the most secular walks of life. I thought of St. Francis of Assisi and Bernard of Clairvaux.

## Sliding Bog in Roscommon.

New York, Dec. 31.—Graphic details are being received of the devastation caused by a moving bog in the county of Roscommon, Ireland, says a Herald dispatch from London.

The bog, which is known as that of Clonsilla, is three miles from Clonsilla. When it began to slide it moved three-quarters of a mile in a few days, covering everything in its way with peat and water to a depth of eight or ten feet.

According to reports from the scene the peasants are surrounded on all sides by miles of bog and water. The inhabitants of Clonsilla, a village in the valley, of about 750 one-story cottages, barely escaped with their lives, the bog having moved upon them unawares.

Many of the peasants' houses have continued the correspondent, wholly disappeared, while all that is to be seen of the others is the chimney tops. Here and there a lifeless tree marks the spot where tiled farms have disappeared, probably forever.

At one point there is a lake of ten or twelve acres, which has formed in the last few days by pent-up mountain streams. Unless some means is speedily adopted to drain off this water it will undermine the entire bog and a disaster may be anticipated.

A later dispatch states that the lake is steadily extending upward toward a number of houses on the rising ground. The land attached to the holdings has already been covered by the creeping bog.

## PEG AWAY.

Men seldom mount at a single bound To the ladder's very top; They must slowly climb it round by round, With many a start and stop. And the winner is sure to be the man Who labors day by day. For the world has found that the safest plan Is to keep on pegging away.

## CAN'T BAR CATHOLIC JURORS.

(New York Sun, Dec. 31.)  
Supreme Court Justice Gaylor in Brooklyn yesterday set aside the verdict for \$15,000 given by a "non-Catholic jury" several days ago against Father Eugene J. Donnelly in favor of Title Smith. The young woman was a resident of Staten Island for many years when she fell from the third story and received permanent injury.

When the verdict was rendered former Assistant Corporation Counsel William C. Gaylor moved for the verdict set aside on the ground that the rights of the defendant had been violated, because Catholics had not been allowed to serve on the jury. He contended that the question as to the religion of the juror was an infringement on the constitutional right of both the juror and the defendant. Justice Gaylor yesterday returned the verdict marked "Motion granted." The case will be tried again.

## A MODERN FAMILY.

"Where's Edythe?"  
"She's up in her studio hand-painting in a snow shovel."  
"Where's Gladys?"  
"In the library writing poetry."  
"Where's Charlie?"  
"She's in the parlor playing the piano."  
"Where's Wendell?"  
"Up in her boudoir curling her hair."  
"And where's Mary?"  
"Maw! Oh, maw's down in the kitchen getting dinner for the bunch!"  
Houston Chronicle.

## UTAH STOVE and HARDWARE CO.

STOVES, RANGES, GRATES, MANTELS, BUILDERS' HARDWARE.

Sole Agents for the

## BORN STEEL RANGE

Dealers in All Kinds of

Furniture at Bottom Prices.

Nos. 34 and 36 E. FIRST SOUTH STREET.

P. O. BOX 1625.

TELEPHONE 49

CITIZENS COAL CO. 53 W. 21st ST.

The Royal Bakery and Cafe

22 South Main, Salt Lake City.

We ship to Idaho, Wyoming, Nevada and all Utah.

This Label

On Every Loaf

Made by Machine. Clean and Pure.

GEORGE MUELLER, Prop.

## THE ELGIN DAIRY CO.

The Best Only of

PURE SWEET MILK,

CREAM AND BUTTER

Phones 489 and 469

48 E. First South Street,

Salt Lake City, Utah.

Our Forethought,

Our Pride,

Our Experience,

Our Energy,

All, Everything is Sacrificed for the betterment of

## HUSLER'S FLOUR

If there's a risk, it's ours, not yours, for your grocer will exchange either way—your for your money or money for the flour.

You have read, of course, about the hare.

And the tortoise—the tale is old—How they ran a race—it counts not where.

And the tortoise won, we're told. The hare was sure he had time to pause.

And to browse about and play. So the tortoise won the race because He just kept pegging away.

A little toll and a little rest. And a little more, and then spent is sure to bring to an honest breast.

A blessing of glad content. And so, though skies may frown or smile.

Be diligent day by day. Reckon shall greet you after awhile If you just keep pegging away.

—Exchange.

## CHURCH, OPERA AND LIBRARY FURNITURE.

172 South West Temple Street.

Opposite 341 South State.

Telephone 224.

## THE LANGTON LIME & CEMENT CO.

Portland Cement, Plaster Hair Sewer Pipe, Fire Brick.

California Fish & Poultry Co.

The most Reliable Fish, Poultry and Oyster House in Salt Lake.

70 W. First South St.

## Don't Bark

Get a bottle of OUR COMPOUND SYRUP TAR HOREHOUND and WILD CHERRY and start barking. It works like magic. No cough it will not cure, 25c and 50c bottles. Prepared only by us.

F. J. HILL DRUG CO.

The Family Druggist.

Corner Opposite Postoffice.

BOTH PHONES—M. QUICK DELIVERY.

## The MURRAY MEAT and LIVE STOCK CO.

Office: 330 State St.

Stock Yards and Slaughter House.

Murray, Utah.

## PROFESSIONAL CARDS.

JOSEPH WELSH BOISOL,

DENTIST.

Room 160 Keith Bldg., S. Main St., Salt Lake City. Telephone 1182-Y.

DR. C. F. PINKERTON,

Hours 11 to 12 a. m. 2 to 3 p. m. Mornings. Holy Cross Hospital.

Room 160 Keith Bldg., S. Main St., Salt Lake City. Telephone 1182-Y.

Knowing that too much care cannot be exercised in filling physical ailments, we have recently fitted up an exclusive

## PREScription DEPARTMENT

stocked with purest drugs and chemicals.

Your physician and yourself are invited to call and see how much care is taken with the compounding of medicines for your sick family.

WELCOME—STEP IN

All Cars Start From

## GODBE-PITTS DRUG STORE

Both Phones 140

## COMMERCIAL NATIONAL BANK

Capital Paid In, \$200,000

General banking in all its branches.

Directors: J. B. Conrath, John J. Daly, O. J. Sullivan, Myron C. Fox, J. E. Coggriff, W. T. Noble, George A. Lowrey, John Donnelly, A. E. Holden.

Phone 162

## GEO. G. DOYLE & CO.

Modern Plumbing and House Heating

211 State Street, Salt Lake City

ELIAS MORRIS & SONS CO.

Importers and